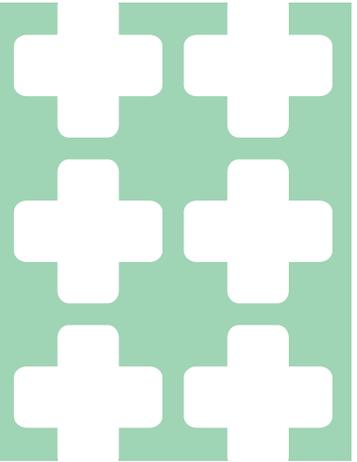




11 STEPS TO REOPENING YOUR RESTAURANT/BAR

Develop a COVID-19 Preparedness and Response plan that includes:

- Employee testing protocols
- Employee health screening and monitoring protocols
- Workplace practice protocols
- Use of personal protective equipment protocols
- Worksite and vehicle cleaning protocols



Provide COVID-19 training to employees on:

- Workplace infection-control practices and cleaning procedures.
- Proper use of personal protective equipment
- Steps employees must take to notify their business of any symptoms of COVID-19 or a confirmed COVID-19 case
- How to report unsafe working conditions
- How to manage symptomatic customers upon entry



Require hosts and servers to wear face coverings in the dining area and face coverings and gloves in the kitchen area.



Close the bar immediately if an employee shows multiple symptoms of COVID-19 and perform a deep cleaning.





50%

Limit capacity to 50% of normal occupancy



Maintain six-foot physical distancing among customers and employees by installing physical barriers, spreading out tables, making physical guides on floors or sidewalks



Close waiting areas and self-serve food or drink options and limit shared food items for customers



Post signs requiring customers to wear a face covering and informing customers not to enter if they are sick



Clean high contact areas after each customer, such as tables, menus, payment tools, and condiments.



Inform customers of precautions the store is taking to prevent the spread of COVID-19. Create communications materials for customers, such as signs or pamphlets.



Install overhead protection over city-approved outdoor seating areas

